




From: Separation Science e-Learning <noreply@sepscience.com>
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To: Hanchett, James (DPH)
Subject: Today in Separation Science - Latest Issue of Separation Science

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Volume 5, Issue 2





Read the Latest Issue of Separation Science, which includes articles on:

Ghost Peaks in Gas Chromatography Part 1: The Carrier Gas and Carrier Gas Line
We always get a number of inquiries from customers that see peaks show up in their chromatogram when they do not inject them. There are several sources for these 'ghost peaks' which we will discuss in several articles.
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Liquid-phase Microextraction in Food Analysis
Sample preparation has always been a crucial step of the whole analytical procedure since complex matrices cannot be analysed directly even with advanced analytical instrumentation. Extraction, clean-up as well as concentration of the target analytes are the main processes involved in sample preparation methods. In this respect, a large number of procedures have been developed so far.
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Sequential Determination of Fat- and Water-soluble Vitamins in Green Leafy Vegetables
The simultaneous analysis of fat- and water-soluble vitamins from foods is a challenging task considering the wide range of chemical structures involved and the fact that foods are complex matrices. In this work, a new procedure based on a sequential extraction and analysis of both types of free vitamins in fresh-cut vegetables is described. The method allows the quantification of vitamins C, B₁, B₂, B₃, B₅, B₆, B₉, E and provitamin A in leafy vegetable products, attaining low limits of quantification (LOQs), high appropriate recoveries (83% to 105%) and good repeatability and linearity for all vitamins studied.
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Determination of α -acids in Hops and Beers
Hops are crucial in beer brewing. They are added after the mashing of the grains and provide beers with their recognizable bitter taste and aroma. The widespread use of hops in beer dates back to the sixteenth century. However, as early as in the eleventh century it was used as a natural preservative in central Europe (today Germany); the outcome was not only a well preserved beer, but a beer with a distinctive smell and taste. In this article, a simple method for determining the type and amount of α -acids in pellets from five hop varieties is presented.
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FEATURED APPLICATIONS

Fast determination of residual glycerol and glycerides in biodiesel by SFC/MS using the Agilent 1260 Infinity Analytical SFC System
Company: Agilent Technologies
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Qualitative Evaluation of Aroma-Active Compounds in Grape and Grape-Derived Products by Means of Headspace SPME-GC/MS Analysis
Company: PerkinElmer
[Click to read>>](#)

Antibody Drug Conjugate (ADC) Analysis
Company: Wyatt Technology
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Extraction of 1, 25 Dihydroxyvitamin D From Human Serum Using ISOLUTE® SLE+ Prior to LC-MS/MS Analysis
Company: Biotage
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Analysis of 3 Nonsteroidal Anti-Inflammatory Drugs Using a Solid Core HPLC Column
Company: Thermo Scientific
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Variable Inline Preconcentration including Matrix Elimination for trace anion analysis MIPCT-ME
Company: Metrohm
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Application of Bio-SPME for the Enrichment of Illicit Phenethylamine and Cathinone Compounds from Biological Samples
Company: Supelco/Sigma-Aldrich
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Large Volume Splitless Injection Using an Unmodified Split/Splitless Inlet and GC-TOFMS for Pesticides and

UPCOMING WEBINARS

Profiling Extra Virgin Olive Oil using QTOF LC/MS and Developing a Prediction Model for Geographical Origin Determination and Adulteration of Oils
Presenter: Jack Cappozzo
12 March, 2013
[Click here>>](#)

Implement High Quality, Routine GC-MS/MS Multi-Residue Pesticides Analysis with Ease
Presenters: Paul Silcock and Jason Cole
21 March, 2013
[Click here>>](#)

ON-DEMAND WEBINARS

Why Inertness Matters in Gas Phase Analyses
Presenter: Ken Lynam
[Click here>>](#)

Trouble-free Food Testing: Easy Technologies to Improve Uptime and Productivity
Presenters: Dr Jason Link & Mike Chang
[Click here>>](#)

Trends in Method Development for HPLC and UHPLC - the Movement Toward Using Solid-Core Particles
Presenter: Richard A. Henry
[Click here>>](#)

How to get Rugged Results in Pesticide Analysis using Triple Quadrupole GC-MS/MS?
Presenter: Katerina Mastovska
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Brominated Flame Retardants
Company: Restek
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